**BBQ DUCK BREAST - DUCK LAPCHONG PICKING DUCK JUS - PICKLED SHIITAKE**

**DUCK LAPCHONG**

**700g duck meat**

**300g pork fat**

**15g salt**

**3g pepper**

**40g soy sauce**

**30g chinese wine**

**2 g fermented red rice**

**2g 5 spice**

**50g corn starch**

**100g water**

**PICKLED SHITAKE**

**250 g dried shitake**

**1,5 L water**

**50 g ginger**

**25 g spring onion**

**15 g dark soy sauce**

**50 g Shaoxing wine**

**20 g sesame oil**

**250 g rice vinegar**

**250 g rock sugqar**

**500 g light soy sauce superior**

* Soak the shitake in the water overnight
* The next day, add all the rest of the ingredient to the soaked shitake and water
* Bring to boil and cook at simmer until the mushroom are cooked. Reduce the liquid by 1/3
* Cool down and reserve for service

100 g shitake sliced

5 g sesame seed toasted

10 g red chili deseeded and brunoise

5 g sesame oil